

SIGALAS MAVROTRAGANO

- **Type:** Dry Red Wine.
- **Classification:** Regional wine of Cyclades.
- **Varietal Composition:** Mavrotragano 100%, variety of the island that was under threat of extinction until recently but has started to become prominent with new plantings.
- **A few words about the variety Mavrotragano:**
This is an endangered variety, which can be found dispersed through Santorini. Traditionally used in the island to enhance the aroma and flavor of traditional red sweet wine. A multi-dynamic variety which can be used for dry red wine or sweet red wine, of exceeding quality and character.
- **Vinification techniques:** Typical red vinification techniques with prolonged extraction periods, and aging in new oak barrels for 18 months.
- **Production:** 5.000 bottles Vintage 2006 and 6.000 bottles Vintage 2007
- **Technical data:** 14% vol, acidity: 4,5 gr/lt.
- **Organoleptic characteristics:** Deep red colour, aroma of spices and red fruit. Rich and gentle tannins, balanced acidity and complex after-taste.
- **Aging potential:** Over 7 years.
- **Serving Suggestions:** Cheese and meat served at room temperature 18° C.
- **Location of vineyard:** Santorini, Oia, (in the northern part of the island).
- **Soil:** Consists of fragments of black lava, volcanic ash and pumice. It is classified as sandy for purposes of its mechanical properties. It is poor in organic substances and nitrogen, with minimal clay and a negligible CaCo3 content.
- **Age of vines:** Mostly over 50 years and a part which is 5-6 years.
- **Yield in hl per hectare:** 18–25hl
- **Harvest:** Early September.
- **Packaging:** Boxes 6 bottles (0,75lt)

Awards:

2006

As part of the 6th Thessalonica international Wine Competition , March 2006 SIGALAS MAVROTRAGANO 2004 received two special medals as: «the Greek red wine with the highest ranking (90.6/100) produced by a Greek red variety» and «the wine with the highest ranking (90.6/100) produced by a rare Greek variety».

2004

As part of the 4th Thessalonica international Wine Competition, SIGALAS MAVROTRAGANO received a special medal as: «the wine with the highest ranking (95.67/100) produced by a rare Greek variety».

Mavrotragano

Since 1998 we have been using experimental vinification techniques with Mavrotragano in order to produce a dry red wine, with very encouraging results. Our effort is laden with various

difficulties, such as collecting these grapes that are widely dispersed and in small quantities, so that the producer must venture out into the vineyard to harvest a mere 10 kg of grapes.

As part of restructuring our vineyards, we have already planted 8 hectares with Mavrotragano (employing dense planting in Santorini with 5,000 to 6,000 plants per hectare) and the results in 2006 and 2007 from the new vineyards were greatly encouraging. Already new experimentation is underway both in harvesting and vinification techniques.

The variety Mavrotragano is protected as an endangered variety by the international organization Slow Food. It has become one of the bastions of Slow Food.

It is encouraging that Mavrotragano has won significant distinctions up to the present day.

MAGAZINE SCORES

Tasting Notes by Jancis Robinson

Sigalas 2002 Mavrotragano, Santorini 18 Drink 2006-08

Mavrotragano is a little-known grape native to Santorini as far as anyone knows. One of Sigalas's owners is currently planting it on the island of Tinos (near Mykonos). Good depth of crimson. Full, deep, round nose - this wine smells of red velvet! Admirable combination of soft tannins and flatteringly full fruit on the palate with good acid and fine tannins.